

Eve Lemke

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TECHNICAL SKILLS

Cuisine Styles

Asian Fusion • Italian

Kitchen Skills

Plating

Operations

Event Planning

Soft Skills

Team Leadership • Quality Control • Training • Time Management

SUMMARY

Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

EMPLOYMENT HISTORY

Private Chef — Buckridge, Hoppe and Moen (2022-10-20 - 2023-01-14)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Catered private events for up to 200 guests with 95%+ client satisfaction.

Line Cook — Bruen Group (2016-09-30 - Present)

- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.
- Catered private events for up to 126 guests with 95%+ client satisfaction.
- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 23% with vendor negotiations and waste controls.

Line Cook — Robel - Blanda (2014-06-24 - 2020-01-14)

- Catered private events for up to 155 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 25% through optimized dish pricing.

Line Cook — McGlynn - Schamberger (2025-06-10 - 2025-06-10)

- Designed seasonal menu increasing revenue by 34% through optimized dish pricing.
- Maintained food cost under 30% with vendor negotiations and waste controls.

Executive Chef — Cremin, Roob and Collins (2014-03-12 - Present)

- Catered private events for up to 193 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Abshire, Weimann and Bauch College (2020)